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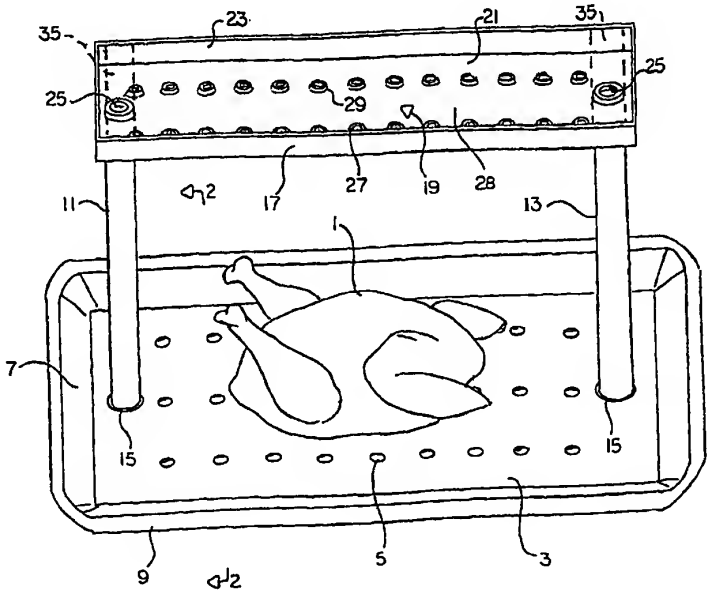
(54) Title: TURKEY BASTER

(57) **Abstract**

An apparatus for basting meat while cooking comprising a container (7) in which the meat is placed, at least one percolating tube (11, 13) extending from the container having a top end (25) and a basting trough for receiving a liquid continuously discharged by the top end, the basting trough (17) has a plurality of holes (27) which drain the liquid from the top end onto the meat in the container. The container has a perforated plate (3) which the meat is placed and is arranged to drain the meat through a plurality of holes (5) into a bottom portion of the container. The percolating tube (11, 13) has an open bottom end (15) located within the container for extracting the liquid to the top end. The percolating tube is coupled to the perforated plate (3). The trough (17) has a bottom plate wherein the holes (27) in the basting trough are raised such that the liquid substantially covers the bottom plate before draining onto the meat. The tube extends through a bottom plate (21) of the trough such that the liquid flows from the top end (25) into the trough, the top end is raised above the bottom plate (21). The percolating tube has an open bottom end which is located between the container and a perforated plate, the perforated plate has a plurality of holes being arranged to allow the liquid from the meat to drain into the container wherein the liquid boils and enters the bottom end, the boiling liquid then rises up the percolating tube to the top end such that the liquid flows into the trough. The apparatus is a rigid structure such that the percolating tube and the basting trough are removable from the container.



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TURKEY BASTER

FIELD OF THE INVENTION

The present invention relates to a turkey baster designed to constantly baste a turkey as it cooks in a roaster.

BACKGROUND OF THE INVENTION

While cooking meat, such as turkey, chicken or the like, it is best to apply the juices extracted from the meat while cooking back onto the meat. Reapplying the juices adds flavour and is a method of ensuring the meat is tender and properly cooked. Generally, a cook has to manually apply the juice to the meat by taking a basting device which collects the juice and applying the juice. This is an inefficient way to baste meat since a cook may not baste the meat for different reasons and also the roaster or oven has to be opened which adds to the cooking time of the meat. Also, it is best to has the meat continuously basted in order to has the meat cooked the best. An example of an apparatus which bastes meat is found in US Patent 3,922,960 wherein an automatic basting device is disclosed as having an arm which extends over the meat such that a liquid is dripped out of an end of the arm onto the meat. The above invention does not apply the juice to the entire meat surface and the juice can not rise up a tube to the arm because the apparatus is sealed or air tight and does not create a percolating effect. Without the percolating effect the juice could not flow upwards and to be dripped onto the meat.

SUMMARY OF THE INVENTION

According to one aspect of the invention there is provided an apparatus for basting meat while cooking comprising;

a container in which the meat is placed;

at least one percolating tube extending from the container having a top end;

and a basting trough for receiving a liquid continuously discharged by the top end, the basting trough has a plurality of holes which drain the liquid from the top end onto the meat in the container.

Preferably the container has a perforated plate which the meat is placed and is arranged to drain the meat through a plurality of holes into a bottom portion of the container.

Preferably the percolating tube has an open bottom end located within the container for extracting the liquid to the top end.

Preferably the percolating tube is coupled to the perforated plate.

Preferably the trough has a bottom plate wherein the holes in the basting trough are raised such that the liquid substantially covers the bottom plate before draining onto the meat.

Preferably the tube extends through a bottom plate of the trough such that the liquid flows from the top end into the trough, the top end is raised above the bottom plate.

Preferably the percolating tube has an open bottom end which is located between the container and a perforated plate, the perforated plate has a plurality of holes being arranged to allow the liquid from the meat to drain into the container wherein the liquid boils and enters the bottom end, the boiling liquid then rises up the percolating tube to the top end such that the liquid flows into the trough.

Preferably there are two percolating tubes.

Preferably the apparatus is a rigid structure such that the percolating tube and the basting trough are removable from the container.

One embodiment of the invention will now be described in conjunction with the accompanying drawings in which:

BRIEF DESCRIPTION OF THE DRAWINGS

Figure 1 is an isometric view.

Figure 2 is a vertical cross section along the lines 2 – 2 of Figure 1.

In the drawings like characters of reference indicate corresponding parts in the different figures.

DETAILED DESCRIPTION

A turkey 1 is placed on a pan 3 for cooking. The pan is rectangular in shape having a plurality of holes 5 for drainage of the juices from the turkey onto a main pan 7 having sides 9 extending upwardly defining a basin in which the pan 3 is placed. A space 6 is located between the pan and the main pan so that the meat is sitting is the juice.

A first tube 11 and a second tube 13 are attached to the pan and extend parallel upwardly through tube holes 15 at respective ends of the pan 3 to a channel 17. The tubes have a bottom end 14 which is located beneath the pan and is raised from the main pan.. The channel 17 is rectangular in shape and is parallel to the pan 3 and has a drainage arrangement 19 on the bottom portion 21. The channel has side portions 23 extending upwardly. The tubes 11 and 13 extend through the bottom portion 21 so that an open end 25

is located in the channel 17.

The drainage arrangement 19 comprises a plurality of drip holes 27 arranged in two parallel rows spaced equidistant apart. The drip holes 27 are raised from a bottom plate 28 of the channel so that a slope 29 is created around the drip hole. The top end of the tubes are raised higher that the slope around the drip holes so that the juices can raise to a desired level which covers the bottom plate such that the juice spreads around in the channel to ensure that juice drips out of each hole onto the meat.

The furthermost bottom end of the tubes 11 and 13 have a bell portion 31 situated below the pan 3. The bell portion 31 is arranged so that the juice extracted from the turkey 1 while cooking drips onto the main pan 7 and develops a percolating action so that the juice enters the bell portion 31. As the juice percolates it rises up the tubes 11 and 13 and flows through the open end 25 into the channel 17. The drip holes 27 are arranged so that the juice has to reach a desired level in the channel 17 such that the juice does not drip out of a single hole but drips out of each hole relatively equally onto the turkey 1 below. The percolating action is obtained mainly by the orientation of the tubes. The bottom end of the tubes allows the boiling juice to enter into the tube, the steam rises up the tube which carries the juice. The steam creates a seal within the tube and continues the seal up the tube and then flows out of the open end of the tube. The open end allows the juice to enter the channel and drip onto the meat without losing the seal created by the percolating juice for a continuous flow of juice into the channel and onto the meat.

A spacer 33, on the underside of the channel extend along the

length of the drip holes 27, defining a tube allows a larger bird to be cooked without obstructing the flow of liquids.

A pair of tabs 35 are mounted above a respective open end 25 to stop the liquid to splash when percolating.

Since various modifications can be made in my invention as herein above described, and many apparently widely different embodiments of same made within the spirit and scope of the claims without department from such spirit and scope, it is intended that all matter contained in the accompanying specification shall be interpreted as illustrative only and not in a limiting sense.

CLAIMS:

1. An apparatus for basting meat while cooking comprising;

a container in which the meat is placed;

at least one percolating tube extending from the container having a top end;

and a basting trough for receiving a liquid continuously discharged by the top end, the basting trough has a plurality of holes which drain the liquid from the top end onto the meat in the container.

2. The apparatus according to Claim 1 wherein the container has a perforated plate which the meat is placed and is arranged to drain the meat through a plurality of holes into a bottom portion of the container.

3. The apparatus according to Claim 1 wherein the percolating tube has an open bottom end located within the container for extracting the liquid to the top end.

4. The apparatus according to Claim 2 wherein the percolating tube is coupled to the perforated plate.

5. The apparatus according to Claim 1 wherein the trough has a bottom plate wherein the holes in the basting trough are raised such that the liquid substantially covers the bottom plate before draining onto the meat.

6. The apparatus according to Claim 1 wherein the tube extends through a bottom plate of the trough such that the liquid flows from the top end into the trough, the top end is raised above the bottom plate.

7. The apparatus according to Claim 1 wherein the percolating tube has an open bottom end which is located between the container and a

perforated plate, the perforated plate has a plurality of holes being arranged to allow the liquid from the meat to drain into the container wherein the liquid boils and enters the bottom end, the boiling liquid then rises up the percolating tube to the top end such that the liquid flows into the trough.

8. The apparatus according to Claim 1 wherein there are two percolating tubes.

9. The apparatus according to Claim 1 wherein the apparatus is a rigid structure such that the percolating tube and the basting trough are removable from the container.

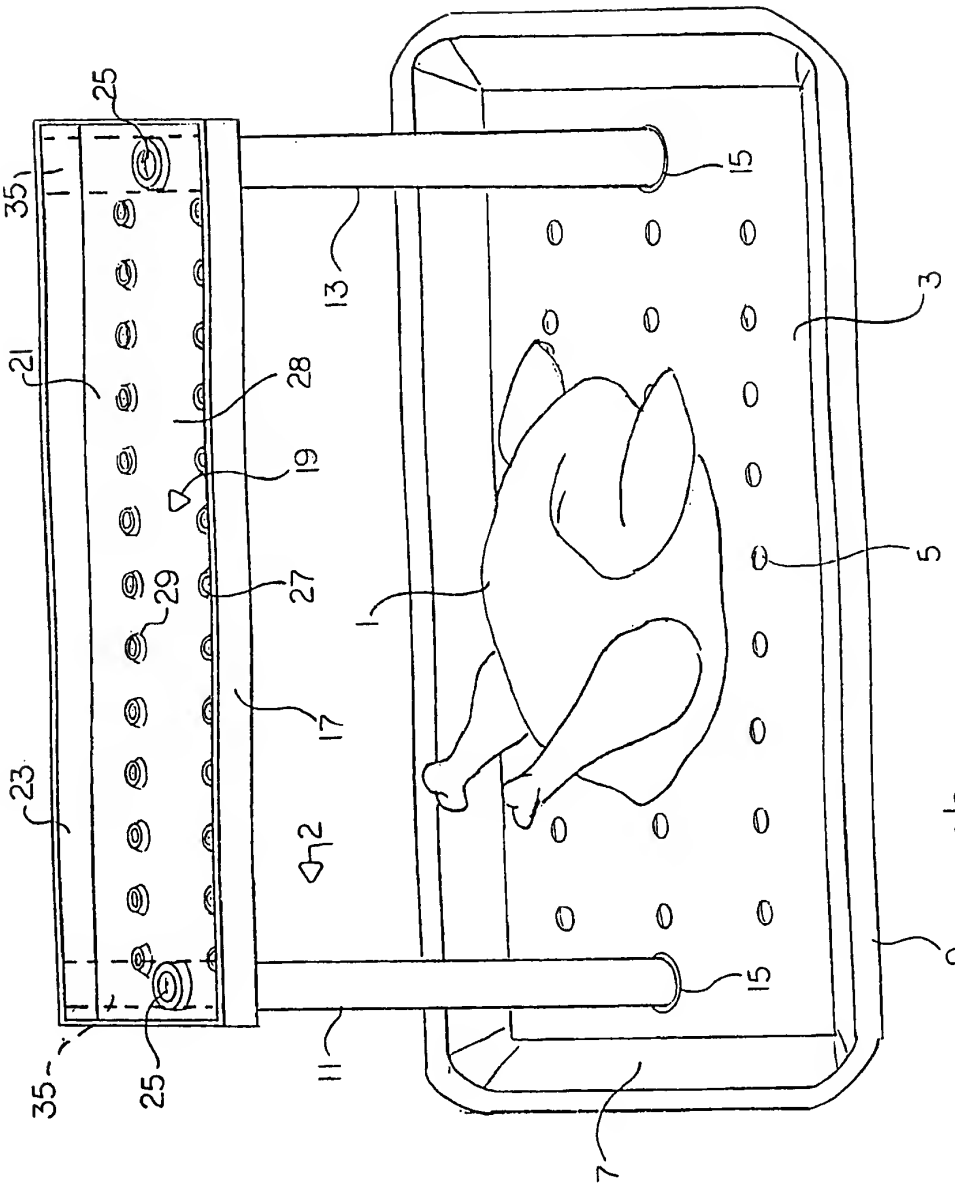

FIG. 1

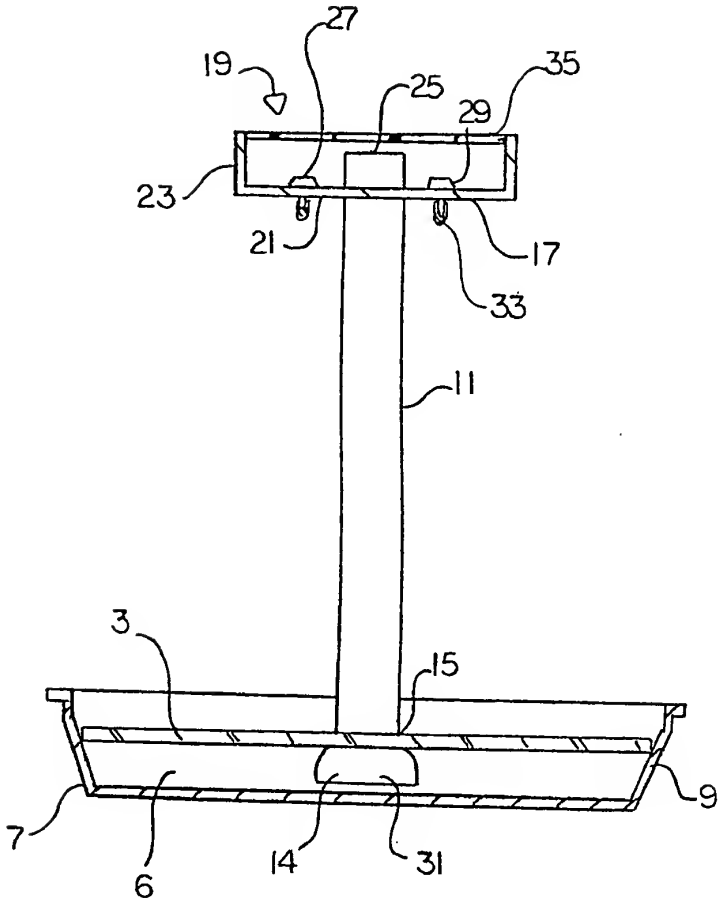

FIG. 2

INTERNATIONAL SEARCH REPORT

Inter onal Application No
PCT/CA 99/00774

A. CLASSIFICATION OF SUBJECT MATTER
IPC 7 A47J37/10

According to International Patent Classification (IPC) or to both national classification and IPC

B. FIELDS SEARCHED

Minimum documentation searched (classification system followed by classification symbols)
IPC 7 A47J

Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched

Electronic data base consulted during the international search (name of data base and, where practical, search terms used)

C. DOCUMENTS CONSIDERED TO BE RELEVANT

Category °	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	DE 178 035 C (WALKER) 14 November 1906 (1906-11-14) page 1, line 10 - line 50; figures	1-4,7
Y		8,9
A		6

Y	US 4 066 010 A (LARSSON) 3 January 1978 (1978-01-03) column 1, line 45 -column 2, line 18; figures 1,2	8,9
A		1-3,7

X	US 2 724 323 A (HEMMINGER ET AL) 22 November 1955 (1955-11-22) column 1, line 51 -column 2, line 54; figures	1,3,5,6, 9
A		7

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[X] Further documents are listed in the continuation of box C.

[X] Patent family members are listed in annex.

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Date of the actual completion of the international search	Date of mailing of the international search report
5 January 2000	12/01/2000

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C.(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT

Category °	Citation of document, with indication,where appropriate, of the relevant passages	Relevant to claim No.
X	DE 483 425 C (KLEE) 1 October 1929 (1929-10-01) page 1, line 38 -page 2, line 26; figures ---	1,3,6,9
A	US 5 421 254 A (MCDONALD) 6 June 1995 (1995-06-06) column 3, line 1 -column 4, line 9; figures 1,5-8 -----	1-4,6,7, 9

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INTERNATIONAL SEARCH REPORT

Inter nal Application No
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Patent document cited in search report	Publication date	Patent family member(s)	Publication date
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US 4066010 A	03-01-1978	NONE	
US 2724323 A	22-11-1955	NONE	
DE 483425 C		NONE	
US 5421254 A	06-06-1995	NONE	